

VISIT...

LANZAROTE
Caliente.COM

Boston Chicken Macaroni & Cheese

Categories: Pitzer, Pasta, Cheese Yield:
6 Servings

3 c Dry spiral shaped pasta Cook al
dente, drain

2/3 c Milk (2% or regular)

1 lb Velveeta cheese, light or - cubed
small

1/4 ts Dry mustard powder

1/2 ts Ground turmeric

Salt and pepper to taste Place into top of double boiler over gently simmering water milk, cheese, mustard powderm turmeric, salt and pepper in that order. Stir with whisk occasionally until melted and smooth. Stir pasta into hot cheese mixture and keep hot until serving time over hot water, up to an hour. (If it begins to thicken up too much, dilute with a little milk). Neverput into oven or over direct heat as it will scorch and change the texture to a sticky mess. 6-8 side servings or 4 main-dish servings.